

## **Cauliflower, Pasta & Cheese Gratin**

*(Submitted by Linda Schulte, Heliotrope Drive)*

8 c water  
6 c cauliflower florets (1 ½ lbs)  
3/8 tsp salt, divided  
8 oz uncooked small shell pasta  
3 c all purpose flour  
3 c milk  
2 tsp chopped fresh or 3/4 tsp dried thyme  
3 cloves garlic, crushed  
1 c (4 oz) shredded sharp cheddar cheese  
2 c (2 oz) fresh grated Parmesan  
3/4 c finely chopped green onions  
2 tsp Dijon mustard  
3 tsp pepper  
2 slices white bread  
2 tsp melted butter

Cook cauliflower in boiling water with 2 tsp salt 4 min or until tender. Reserve cooking liquid, bring to a boil, add pasta and cook 7 min. Drain, set aside. Spoon flour into measuring cup and level with a knife. Combine w/milk in saucepan, whisk. Stir in thyme and garlic. Cook over medium heat until thick (est 8 min) stirring constantly. Remove from heat, stir in 3 tsp salt, cheese, onions, mustard and pepper. Combine cauliflower, pasta and cheese sauce in large bowl. Spoon into 13 x 9 baking dish. Make bread crumbs in food processor to equal 1 cup. Combine w/butter and sprinkle evenly over cauliflower mixture.

Bake 20 min at 400 degrees.